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Cereal Chemistry

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Cereal Chemistry publishes scientific papers dealing with raw materials, processes, or products of the cereal industries, or with analytical procedures, technological tests, or fundamental research, related thereto. Papers must be based on original investigations, not previously described elsewhere, which make a definite contribution to existing knowledge.

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Abstract. A concise abstract of about 200 words follows title and authors. It should state the principal results and conclusions, and should contain, largely by inference, adequate information on the scope and design of the investigation.

Literature. In general, only recent papers need be listed, and these can often be cited more advantageously throughout the text than in the introduction. Long introductory reviews should be avoided, especially when a recent review in another paper or in a monograph can be cited instead.

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